



MUSIC ROAD
CONVENTION CENTER

2012 Menu



MUSIC ROAD
HOSPITALITY

Effective 01/01/2012

Plated (Served) Breakfast

Includes Bakery Basket of Biscuits and Muffins, Assorted Jelly and Jams, Honey Butter, Southern Style Hash Browns or Grits and Cup of Fresh Fruit
Orange Juice, Server Poured Coffee or Tea

Entrées (Choose One for All Guests)

1. The Hearty American Breakfast

Fresh Scrambled Eggs or Fluffy Cheese Omelet, Hickory Smoked Bacon or Sausage, Biscuits and Gravy.

2. Western Sunriser

Western Omelet with Monterrey Jack and Cheddar Cheeses topped with Salsa, Hickory Smoked Bacon or Sausage.

3. Delicious Delight

Golden Brown French Toast or Crisp Belgian Waffle, Hickory Smoked Bacon or Sausage. Choose Blueberry, Strawberry or Apple Topping.

Substitute Breakfast Steak for an additional charge.

Buffet Breakfast

Minimum of 25 People Required

Served with Iced Tea and Coffee

Choose One

- Traditional French Toast • Banana Nut French Toast with Caramel Sauce
 - Classic Eggs Benedict • Scrambled Eggs • Breakfast Burritos
- Mexican Breakfast Casserole-Chorizo, Eggs, Cheese, Onions, Peppers, Topped with Picante Sauce
 - Chef Attended Omelet Station – Additional charge
 - Chef Attended Pancake Station – Additional charge

Additional Breakfast Items available for an additional charge:

Bacon, Virginia Ham, Oatmeal, Cold Cereal

Brunch

Minimum of 25 People Required

Served with Iced Tea and Coffee

Choose One

- Belgian Waffles
- French Toast
- Biscuits & Gravy
- Bakery Basket

Choose One

- Eggs Florentine
- Scrambled Eggs
- Quiche Lorraine
- Breakfast Casserole of Eggs, Bacon and Sausage

Choose One

- Corned Beef Hash
- Sweet Potato Hash
- Link Sausage
- Sausage Patties
- Turkey Sausage
- Country Ham
- Bacon

Choose One

- Shrimp and Creamed Mushrooms in Pastry Shells
- Chicken Croquettes with Sherry Cream Sauce
- Chicken and Broccoli in Puff Pastry
- Grilled Salmon with Your Choice of Sauce
- Spinach, Bacon and Swiss Bread Pudding
- Shepherd's Pie
- Chicken Pot Pie
- Honey Glazed Ham
- Turkey Hot Brown
- Beef Tips in Puff Pastry

Choose Two

- Garlic Cheese Grits
- Breakfast Potato Casserole
- Macaroni and Cheese
- Buttered Red Potatoes
- Spinach Casserole
- Green Beans Amandine
- Peas and Mushrooms
- Marinated Grilled Vegetable Display
- Home Fries
- Polenta
- Rice Pilaf
- Buttered Corn
- Corn Pudding
- Cheese Display
- Broccoli with Cheese Sauce
- Mashed Potatoes
- Honey Glazed Carrots
- Wild and Long Grain Rice
- Garlic Roasted Potatoes
- Sweet Soy Green Beans
- Southern Green Beans

Choose Two

- Sausage and Corn Salad
- Fresh Garden Salad
- Pears, Greens & Walnut Salad
- Potato Salad
- Spinach Salad
- Fruit Platter
- Caesar Salad
- Pasta Salad

Add Omelet Station for additional charge

Add Carving Stations (Includes carving services) for additional charge

- Roasted Top Round
- Prime Rib Au Jus
- Roasted Beef Brisket
- Beef Tenderloin

Plated (Served) Lunch

Full Service Lunch Selections are served with Iced Tea and Coffee.

Does NOT include Dessert.

Entrées (Choose One for All Guests.)

1. Smoked Chicken Salad

Smoked Chicken Salad in a Cantaloupe Bowl, Fresh Seasonal Fruits drizzled with Orange Honey Vinaigrette and Mini-Muffins

2. Asian Chicken Salad

Sweet and Sour Marinated Grilled Chicken Breast sliced on Field Greens and Napa Cabbage with Macadamia Nuts, Mandarin Oranges, Bean Sprouts and Crispy Wontons

3. Grilled Chicken or Salmon Caesar Salad

Chargrilled Chicken Breast or Salmon Filet atop fresh chopped Romaine Leaves tossed with traditional Caesar Dressing and garnished with Parmesan Cheese, Chopped Egg and Black Olives, Rolls and Butter

4. Breast of Chicken

Marinated Breast of Baked Chicken topped with your choice of: a) White Wine Mushroom Sauce, b) Roasted Red Pepper Cream Sauce with Spinach and Mushrooms, c) Sun Dried Tomato Cream Sauce, served over Rice Pilaf with Choice of Vegetable, accompanied by a Fresh Garden Salad, Choice of Dressing, Rolls and Butter*

5. Roast Beef

Choice Roasted Beef, thinly sliced, topped with Mushroom Madeira Sauce, served with Mashed Potatoes and Choice of Vegetable
Accompanied by a Fresh Garden Salad, Choice of Dressing, Rolls and Butter*

6. Roasted Turkey

Slow Roasted Turkey Breast, thinly sliced, on Cornbread Dressing with Turkey Gravy, served with Mashed Potatoes and Choice of Vegetable
Accompanied by a Fresh Garden Salad, Choice of Dressing, Rolls and Butter*

Continued on the following page

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Plated (Served) Lunch Continued

7. Grilled Salmon

Grilled Atlantic Salmon topped with a Lemon Chablis Sauce or Mango Salsa. Served over Rice Pilaf with Choice of Vegetable. Accompanied by a Fresh Garden Salad, Choice of Dressings, Rolls and Butter*

8. Prime Rib Sandwich

Six Ounces of Slow Roasted Prime Rib of Beef served on a Hoagie Roll with Creamy Horseradish Sauce. Accompanied by our Zesty Pasta Salad

9. Soup and Sandwich Plate

Choice of Roast Beef, Ham, Turkey or Chicken Salad Sandwich (Served on a Flaky Croissant or Focaccia Bread) with a Cup of Homemade Vegetable Soup and your Choice of Fresh Fruit Salad or Zesty Pasta Salad. Add Cheese for 80¢

Note: All sandwiches must be the same for entire group.

10. Turkey Filet Mignon

Tender Turkey Breast Wrapped In Smoked Bacon. Served with Smashed Potatoes and Choice of Vegetable. Accompanied by a Fresh Garden Salad, Choice of Dressing, Rolls and Butter

11. Bacon Wrapped Pork Tenderloin

Bacon Wrapped Tenderloin of Pork, Skewered and Grilled, Topped with Zinfandel Wild Mushroom Sauce on a bed of Rice Pilaf. Accompanied by your Choice of Vegetable, a Fresh Garden Salad, Choice of Dressing, Rolls and Butter

*** Choice of Vegetables (select one)**

- Broccoli with Cheese Sauce
- Steamed Fresh Vegetable
- Fire Roasted Corn
- Green Beans Amandine
- Southern Style Green Beans
- Honey Glazed Carrots
- Sugar Snap Peas
- Creamed Spinach

Extra Vegetable available for additional charge

Add a Dessert to Your Meal for additional charge

Choice of Desserts (select one)

- Cobblers (Apple, Peach, Blackberry, Cherry or Mixed Berry)
- Chocolate Cake
- Southern Pecan Pie
- Chocolate Pecan Pie
- Red Velvet Cake
- Ghirardelli Chocolate Torte with Chocolate Ganache
- Chocolate Cream Pie
- Coconut Cream Pie
- Carrot Cake
- Homemade Apple Pie

Lighter Fare Lunch Buffet

Minimum of 25 People Required

Includes Rolls and Butter, Coffee and Iced Tea

Entrées (Select One)

- Deli Buffet with your choice of three (Turkey, Ham, Roast Beef, Tuna Salad, Chicken Salad or Egg Salad). Includes Cheeses and Croissants (in lieu of rolls), Lettuce, Tomatoes and Condiments
- Roasted Turkey with Dressing
- Burgundy Beef Tips with Rice
- Baked Ham with Pineapple Sauce
- Roasted Turkey with Dressing
- Linguine with Meatballs and Marinara Sauce
- Linguine with Roasted Vegetables and Alfredo Sauce
- Tilapia with Lemon Chablis Sauce and Wild Rice
- Chicken Pot Pie
- Lasagna (Regular or Vegetarian)
- Grilled Chicken with Rice
- Soup and Mashed Potato Bar
- Shepherd's Pie
- Taco and Burrito Bar
- Pizza Buffet

Extra Entrée available for additional charge

Salads (Select One)

- Tomato, Cucumber, Onion Salad with Balsamic Vinegar
- Fresh Garden Salad with Croutons
- German Potato Salad
- Romaine and Broccoli
- Spinach Salad with Hot Bacon and Mushroom Dressing
- Asian Slaw
- Caesar Salad
- Macaroni Salad
- Fruit Salad
- Pasta Salad
- Waldorf Salad

Extra Salad available for additional charge

Add Soup (Select One: Vegetable, Cream of Vegetable, Chicken Noodle, Tomato Basil, Corn Chowder, Country Ham and Bean, Cream of Wild Mushroom) - additional charge

Add a Vegetable - additional charge

Add a Baked or Mashed Potato Bar (White or Sweet) with Sour Cream, Shredded Cheese, Bacon and Chives or Honey Butter, Brown Sugar and Pecans - additional charge

Desserts (Select One)

- Apple Cobbler
- Peach Cobbler
- Peanut Butter and Chocolate Tort
- German Chocolate Tort
- Pumpkin and Chocolate Tort

Extra Dessert available for additional charge

Buffet pricing takes into account more than one trip per person, but should not be considered "all you can eat".

Effective 01/01/2012

Boxed Lunches

Served in Meeting or "To Go"

On-The-Go Box Lunch

Choose One *:

- Chicken Salad Croissant, Roast Beef, Ham or Turkey on a Kaiser Roll
(Includes Lettuce, Tomato, and Pickle)
All available as Wraps

Choose One *:

- Potato, Pasta, Macaroni or Fruit Salad

Includes:

- Chips • Chocolate Chip Cookie
- Salt, Pepper, Mayo, Mustard, Napkin & Cutlery

Premier Box Lunch

Choose One *:

Smoked Turkey, Smoked Pork Loin, Smoked Roast Beef or Roasted Vegetable Sandwich

- Served on Focaccia Bread with Pesto
- Mayonnaise on the side
- Seasonal Fruits and Berries
- Zesty Pasta Salad
- Chocolate Cream Cheese Brownie
- Salt, Pepper, Napkin and Cutlery

Add Kettle Style Potato Chips - extra charge

* One selection for first 25 guests. Another selection may be added for each additional 25 guests with a maximum of three choices.

Add a soft drink - available for additional charge

Smoky Mountain Picnic Cookout

Minimum of 25 People Required

Cookout includes

- Angus Beef Hamburgers
- Baked Beans
- Cole Slaw
- All Beef Hotdogs
- Potato Salad

Add Pulled Pork Bar-B-Que or Bar-B-Que Chicken - additional charge
No substitutions

Desserts (Choice of One)

Peach or Apple Cobbler

Substitute Blackberry, Mixed Berry or Cherry Cobbler

Also included

Lettuce • Tomatoes • Onion • Cheese • Relish • Mayonnaise • Mustard • Ketchup

Beverages

Iced Tea, Coffee and Lemonade

Buffet features a self-serve drink station, table service is not included.

Cookout served on disposable products. China and Glass available at additional cost.

Plated (Served) Dinner

Full Service Dinner Selections are served with Fresh Garden Salad (Choice of Dressing) or Caesar Salad, Choice of Vegetable, Rolls & Butter, Choice of Dessert, Iced Tea and Coffee.

Entrées (Choose One for All Guests.)

1. Chicken Cordon Bleu

Ham and Swiss Cheese Wrapped in Scallops of Chicken Breast, Lightly Breaded, Oven Baked and Topped with Hollandaise Sauce, Rice Pilaf and Choice of Vegetable

2. Chicken Florentine

Breast of Chicken Stuffed with Spinach, Ham, Swiss Cheese, Slowly Baked, Topped with Classic Supreme Sauce, Rice Pilaf and Choice of Vegetable

3. Chicken Chasseur

Roasted one half Chicken, Topped with Hunter Sauce, Wild Rice or Roasted Red Potatoes and Choice of Vegetable

4. Prime Rib (10 ounce)

Choice Cut of Slow Roasted Prime Rib with Horseradish Sauce and Au Jus, Baked Potato (Butter and Sour Cream) and Choice of Vegetable

5. Ribeye Steak (10 ounce)

USDA Choice Ribeye, Charbroiled, Topped with Smoky Bacon Bourbon Sauce, Baked Potato (Butter and Sour Cream) and Choice of Vegetable

6. Filet Mignon (8 ounce)

The Tenderest Cut of Beef, Charbroiled, Sauced with Béarnaise, Baked Potato (Butter and Sour Cream) and Choice of Vegetable

7. Apple Smoked Pork Loin (8 ounce)

Slow Smoked Pork Loin, Drizzled with Apple Brandy Sauce, Roasted Potatoes and Choice of Vegetable

Continued on the following page

Plated (Served) Dinner Continued

8. Pork Tenderloin (8 ounce)

Grilled Pork Tenderloin, Topped with Hunter-Style Brown Sauce, Garlic Mashed Potatoes and Choice of Vegetable

9. Pan Seared Tilapia

Quickly Seared then Slowly Baked Filet, Flavored with a Lemon Chablis Sauce, Rice Pilaf and Choice of Vegetable

10. Grilled or Cajun Salmon

Fresh Grilled Atlantic Salmon, Maitre D' Butter, Rice Pilaf and Choice of Vegetable

Choice of Vegetables

- Fire Roasted Corn
- Broccoli with Cheese Sauce
- Squash Stir Fry
- Honey Glazed Carrots
- Green Beans Amandine
- Sugar Snap Peas
- Southern Style Green Beans
- Steamed Vegetable Medley
- Creamed Spinach
- Roasted Mixed Vegetables

Extra Vegetable available for additional charge

Choice of Desserts

- Homemade Apple Pie
- Chocolate Cream Pie
- Carrot Cake
- Southern Pecan Pie
- Ghirardelli Chocolate Torte with Chocolate Ganache
- Cobbler (Apple, Peach, Cherry, Blackberry or Mixed Berry)
- Chocolate Cake
- Coconut Cream Pie
- Red Velvet Cake
- Chocolate Pecan Pie

Extra Dessert available for additional charge

Lunch or Dinner Buffet

Create Your Own Special Meal! Buffet includes Choice of Entrée(s), Two Salads, Two Vegetables, Dessert, Rolls, Iced Tea and Coffee.

Minimum of 25 People Required

One Entrée Buffet
Two Entrée Buffet
Three Entrée Buffet

Entrées

- Roast Beef with Gravy or Sauce
- Lasagna (Regular, Vegetarian or Four Cheese)
- Baked Ham with Brown Sugar Sauce
- Roasted Pork Loin (Choice of Sauce)
- Roasted Turkey with Dressing
- Grilled or Baked Salmon (Choice of Sauce)
- Parmesan Encrusted Chicken Breast with Sundried Tomato Cream
- Boneless Breast of Chicken (Lemon Pepper, Teriyaki, BBQ or Choice of Sauce)
- Seafood Newberg
- Salisbury Steak with Gravy
- Chicken and Dumplings
- Herb Roasted Bone-In Chicken Breast
- Beef Tips in Burgundy Sauce

A Variety of Chef's Sauces including Sundried Tomato Cream, Hollandaise, Maitre D'Butter, Lemon Chablis, Pesto Cream, Marsala, Hunter's, Choron, Applejack Cream, Various Wine Sauces and Demi-Glace Reductions are suggested for Chicken, Pork, Fish and Beef Entrees. Please Inquire.

Add on Carving Station (Includes carving services)

- Beef Brisket or Top Round – Add \$6 per person
- Prime Rib Au Jus with Creamy Horseradish Sauce – additional charge
- Beef Tenderloin with Smoky Bacon Bourbon Sauce – additional charge

Salads (Choice of Two)

- German Potato Salad
- Caesar Salad
- Fresh Garden Salad with Croutons and Choice of Dressings
- Tomato, Cucumber, Onion Salad with Balsamic Vinegar
- Spinach Salad with Hot Bacon Mushroom Dressing
- Marinated Vegetables
- Cucumber Salad
- Asian Slaw
- Fruit Salad
- Macaroni Salad
- Waldorf Salad
- Pasta Salad

Extra Salad available for additional charge

Vegetables and Desserts Continued on the following page

Lunch or Dinner Buffet Continued

Vegetables

Mashed Potato Bar or Baked Potato or Choice of Two

- Candied Yams
- Wild Rice
- Mashed Potatoes
- Broccoli and Cheese
- Buttered Noodles
- Steamed Fresh Vegetables
- Roasted Fresh Vegetables
- Buttered Brussels Sprouts
- Peas and Mushrooms
- Baked Parmesan Tomatoes
- Southern Style Green Beans (with bacon)
- Rice Pilaf
- Glazed Carrots
- Roasted Red Potatoes
- Spinach Casserole
- Potatoes Au Gratin
- Corn, Buttered
- Corn, Fire Roasted
- Buttered New Potatoes
- Green Beans Amandine
- Macaroni and Cheese
- Mashed Sweet Potatoes

Extra Vegetable available for additional charge

Desserts (Choice of One)

- Cobblers: Apple, Peach, Cherry, Blackberry, Mixed Berry
- Pecan Pie: Southern or Chocolate
- Cakes: Chocolate, Red Velvet, Carrot, Chocolate Italian Cream Cake
- Pies: Apple, Chocolate Cream, Coconut Cream, Key Lime
- Ghirardelli Chocolate Torte with Chocolate Ganache

Extra Dessert available for additional charge

Buffet pricing takes into account more than one trip per person, but should not be considered "all you can eat".

Family Style Lunch or Dinner

Just like eating at Grandma's House! Heaping bowls are brought to your table to pass around and you serve yourself "family style". The variety of a buffet, with the convenience of sit-down service.

Includes your Entrée choice, Two Salads, Two Vegetables, Preset Dessert or Cobbler Station, Rolls and Butter, Pitchers of Iced Tea and Water.

One Entrée
Two Entrées
Three Entrées

Entrées

- Chicken and Dumplings
- Fried Chicken Breast
- Baked Ham
- Herb Roasted Bone-In Chicken Breast
- Roasted Pork Loin
- Turkey and Dressing with Gravy
- Mama's Own Meat Loaf
- Beef Tips in Burgundy Sauce

Salads (Choice of Two)

- Cole Slaw
- Pasta Romaine Crunch Salad
- Caesar Salad
- Fresh Garden Salad with Choice of Two Dressings

Vegetables (Choice of Two)

- Candied Yams
- Rice Pilaf
- Sautéed Green Beans
- Southern Style Green Beans
- Glazed Carrots
- Mashed Potatoes
- Potatoes Au Gratin
- Broccoli with Cheese Sauce
- Macaroni and Cheese
- Squash Stir Fry
- Buttered Corn
- Fire Roasted Corn
- Buttered Noodles
- Steamed Fresh Vegetables
- Roasted Fresh Vegetables
- Buttered Brussels Sprouts
- Mashed Sweet Potatoes
- Spinach Casserole

Desserts (Choose One)

- Cobbler Station: Apple, Peach, Cherry, Blackberry, Mixed Berry
- Pies: Apple, Chocolate Cream, Coconut Cream, Key Lime
- Cakes: Chocolate, Red Velvet, Carrot, Chocolate Italian Cream Cake
- Ghirardelli Chocolate Torte with Chocolate Ganache

Smoky Mountain Bar-B-Q Feast

Minimum of 25 People Required

One Entree
Two Entrees
Three Entrees

Bar-B-Q served on disposable products. China and Glass available at additional cost.

Entrée Choices for the Bar-B-Q Feast Include

- Chicken (Select One: Fried, BBQ, Herb Roasted)
- Pulled Pork (with BBQ sauce on side)
- Grilled Smoked Sausage
- Smoked Turkey
- BBQ Beef Brisket
- Bar-B-Q Ribs*
*additional charge

No substitutions

Desserts (Choice of One)

Peach or Apple Cobbler

Substitute Blackberry, Mixed Berry or Cherry Cobbler - additional charge

Also included

- Potato Salad • Cole Slaw • Corn on the Cob • Baked Beans
- Corn Biscuits and Sandwich Rolls

Beverages:

Iced Tea, Coffee and Lemonade

Buffet features a self-serve drink station, table service is not included.

Bar-B-Q Picnic

Bar-B-Q Picnic includes

- Pulled Pork Sandwiches (BBQ sauce on side)
- Cole Slaw
- Potato Chips
- Baked Beans
- Peach or Apple Cobbler
- Iced Tea and Coffee

* **Substitute** Blackberry, Mixed Berry or Cherry Cobbler - additional charge

Add Ice Cream: additional charge

Hors d'Oeuvres

Includes Punch, Fresh Fruit with Dip and Vegetable Tray with Dip

Any 3 selections from Cold Hors d'Oeuvres
Any 4 selections from Cold Hors d'Oeuvres
Any 3 selections from Hot Hors d'Oeuvres
Any 4 selections from Hot Hors d'Oeuvres
Any 2 Hot and 2 Cold Hors d'Oeuvres
Any 3 Hot and 3 Cold Hors d'Oeuvres
Additional items selected from list below

Cold Hors d'Oeuvres

- Assorted Tea Sandwiches
(Chicken, Ham, Egg and Tuna Salad,
Cucumber Chive Cream Cheese)
- Shrimp Salsa with Tortilla Chips
- Ham and Asparagus Rolls
- Beef Rollups
- Chicken Salad Croissants
- Tortilla Chips with Cheese Dip
- Potato Chips and Dip
- Combo Deli Tray with Mini Croissants
(Roast Beef, Roast Turkey & Smoked Ham)
- Domestic Cheese Tray
- Deviled Eggs
- Marinated Stuffed Mushrooms
(Mozzarella, Basil and Roma Tomato Stuffing)
- Tennessee Bruschetta
- Jumbo Shrimp Cocktail*
- Smoked Salmon Side with Condiments*
- Mini Dessert Bars
- Mexican Seafood Cocktail in Martini Glass*

Hot Hors d'Oeuvres

- Chicken Kabobs
- Beef Kabobs
- Pork or Chicken Sliders
- Roasted Vegetable Kabobs
- Italian or Swedish Meatballs
- Franks in a Blanket
- Assorted Quiche
- Stuffed Mushrooms
- Hot Wings
- Mozzarella Cheese Sticks
- Loaded Potato Skins
- Chicken Tenders (Fried, Grilled or Cajun)
- Wild Mushroom Tarts
- Spinach Artichoke Dip with Tortilla Chips
- Bacon Wrapped Scallops
- Asian Spring Rolls
- Southwestern Spring Rolls
- Seafood Stuffed Mushrooms*
- Miniature Maryland Crab Cakes*
- Fajita Stuffed Potatoes*

* for an additional charge

Hors d'Oeuvre packages take into account a two hour serving time. All items may not be available for the entire two hours, depending on consumption patterns. These packages include server(s) for two hours. Additional charge over two hours. Convention Center reserves the right to determine the number of servers required to adequately handle the function determined by size and items ordered and charge for additional servers if needed. Minimum order 20 people.

Carved Specialty Items (Carved Specialty Items (Includes carving service for two hours, rolls and appropriate condiments)

- Top Round (serves 75 to 100)
- Virginia Baked Ham (serves 75-100)
- Roast Turkey (serves 75 to 100)
- Prime Rib with Horseradish Sauce (serves 30-40)
- Beef Tenderloin with Béarnaise Sauce (serves 30-40)

Premier Hors d'Oeuvres

Includes Punch, Elegant Fresh Fruit with Dip and Vegetable Crudités Displays

Any 3 selections from Cold Hors d'Oeuvres
Any 4 selections from Cold Hors d'Oeuvres
Any 3 selections from Hot Hors d'Oeuvres
Any 4 selections from Hot Hors d'Oeuvres
Any 3 Hot and 3 Cold Hors d'Oeuvres
Additional items selected from list below.

Cold Hors d'Oeuvres

- Chicken Supreme Canapés
- Mediterranean Pork Canapés
- Shrimp Dip with Crackers
- Asparagus Wrapped with Ham
- Walnut Chicken Salad Puffs
- Raspberry Almond Baked Brie Puffs
- Fajita Stuffed Potatoes
- Smoked Salmon Display (Salmon, Trout, Oysters) with Condiments*
- Whole Poached Salmon with Condiments*
- Shrimp Remoulade**
- Beef Pinwheels with Horseradish and Cream Cheese
- Imported Cheese Display with Crackers
- Shrimp Bruschetta
- Anitpasto display: (Olives, Marinated Vegetables, Artichokes, Pepperoncini, Provolone and Salami)

Hot Hors d'Oeuvres

- Chicken "Beggars Purses" with Chili Garlic Sauce
- Seafood Stuffed Mushrooms
- Mini Chicken Cordon Bleu or with Champagne Sauce
- Béchamel Vegetarian Pizza
- Meatballs in Jack Daniels Sauce or Sweet Chili Sauce
- Spanakopita (hot or cold)
- Chicken, Beef or Pork Satay in Peanut Sauce
- "Duck and Stuff" Mushrooms
- Miniature Maryland Crab Cakes with Lemon Aioli*
- Prosciutto Wrapped Asparagus in a Puff Pastry
- Roasted Mini Lamb Chops with Cabernet Shitake Mushroom Sauce*
- Crab Dip with Crackers or Tortilla Chips
- Tender Tails on a Bun
- Miniature Beef Wellingtons with Merlot Sauce
- Stuffed Shrimp with Sherry Crème Sauce*

* for an additional charge

Desserts

Each item may be picked as a "cold selection"
or you may add the full assortment below for additional charge

- Assorted Truffles
- Miniature Cheesecakes
- Petit Fours
- Pecan Diamonds

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Platters and Breaks

When platters and trays are ordered as the only items as part of reception, an additional charge per server may be charged if server is requested.

Vegetable Crudités Tray

Small Tray	Serves 25
Medium Tray	Serves 50
Large Tray	Serves 100

Fruit Trays with Honey Lemon Dip

Small Tray	Serves 25
Medium Tray	Serves 50
Large Tray	Serves 100

Imported and Domestic Cheese Tray

Small Tray	Serves 25
Medium Tray	Serves 50
Large Tray	Serves 100

Cold Meat Deli Party Tray

Small Tray	Serves 25
Medium Tray	Serves 50
Large Tray	Serves 100

Dessert Bar Platter

Small Platter	Serves 25
Medium Platter	Serves 50
Large Platter	Serves 100

Specialty Breaks

- Sweet Treat (Ice Cream Bar and Iced Tea or Lemonade)
- Sportsman (Hot Dogs, Popcorn, Peanuts, Iced Tea or Lemonade)
- Pizza Break (3 Slices with Iced Tea or Lemonade)

Please inquire about the variety of Consumption Break Items available.

Additional Goodies

When Goodies and Snacks are ordered as the only items as part of reception, an additional charge may be charged if server is requested.

Dry Snacks

Potato Chips with Dip	Tortilla Chips & Salsa
Pretzels	California Mix
Snack Mix	Roasted Peanuts
Mixed Nuts	

Other Goodies

Tropical Fruit Flavored Punch, Lemonade or Orange Juice
Circulating Punch Fountain Rental (optional)
Full Bar Set-ups & Mixers up to 3 hours
Assorted Soft Drinks or Bottled Water
Freshly Brewed Coffee (Regular or Decaf)
Fresh Brewed Iced Tea (Sweetened or Unsweetened)
Brownies (fresh baked)
Cookies (fresh baked)
Bagels with Cream Cheese
Assorted Danishes or Donuts
Sausage Biscuit OR Ham Biscuit
Assorted Granola Bars
Assorted Ice Cream Novelties
Popcorn
Assortment of Dessert Bars

Continental Breakfast

1. Fresh Start Continental Breakfast

Orange Juice, Assorted Donuts, Coffee or Hot Tea.

2. Executive Continental

Orange Juice, Danish, Bananas, Coffee or Hot Tea.

3. Premier Continental

Sausage Croissant, Fresh Whole Fruit (seasonal selection), Coffee, Orange Juice, Bagels with Cream Cheese.

4. Deluxe Continental

Assorted Bagels with Cream Cheese, Fresh Baked Muffins with Butter, Jams and Jellies, Array of Seasonal Fruits, Assorted Breakfast Cereals with Milk, Coffee and Orange Juice (served on disposable products)

Music Road Convention Center

Meeting Room Equipment and Rental Fees

All Equipment fees are PER DAY. Rooms are quoted per room per day.

Quartet Ball Room 7,200 Square feet
Dobro, Harp, Violin, Ukelele, Guitar (1,800 square feet each)
Symphony Ballroom 3,100 Square feet
Cello
Cello A, Cello B, Cello C, Cello D (each room)
Duet Ballroom 3,400 Square feet
Banjo Room
Dulcimer Room
Piccolo Room (Located at Music Road Inn)
Music Road Convention Center Boardroom
Teleconference Station & Telephone Line Hook-up
(long distance charges may apply)
Internet Hook-up – Wireless – Per Day
Internet Hook-up – Hardwire (each connection)
Laptop with Word, Powerpoint and Excel
Lapel Microphone
Standard Microphone (1 provided per meeting at no charge) Extra Mic
Laser Pointer
Overhead Projector
35mm Slide Projector
Television on cart
LCD Projector and Screen
VCR
DVD Player
Small Audio Mixer – up to 6 inputs
Tripod Screen
Front or Rear Projection Screen (9X12)
Easel
Dance Floor Set (forty, 3 foot squares)
Podium
Flip Chart, Pad and Markers
Extra Flip Chart Pad
Dry Erase Board and Markers
Stand-up Cocktail / Cabaret Tables (for receptions) with cloth
Bartender Fee (subcontracted per hour) (3 hour minimum applies)
Portable Bar (non-stocked)
Circulating Champagne / Punch Fountain
Trade Show Booth Package. Includes back and side drapes
1 skirted & topped table, two chairs & wastebasket (8' x 8' or 10' x 10')
On Site Security by bonded agent (per hour with 6 hour minimum)

**Music Road Convention Center Rental Equipment Listed is Subject to
“ON SITE” Items and is Limited in Quantity.**

If we cannot supply items from our inventory for any reason, we will secure items from outside vendors and price them based on second party prices.

Effective 01/01/2012

Bar and Liquor Policies

The City of Pigeon Forge does not permit liquor by the drink sales, therefore Music Road Hotel and Convention Center does not have a liquor licenses. Client must provide their own liquor for their functions. Convention Center staff cannot uncork, pour or serve any alcoholic beverages.

For the convenience of customers, the hotel may subcontract Beer/Wine Bar and bartender services through independent contractors. Customer may elect to pay these contractors directly, or have the charge for the service added to their master bill as a contract labor charge. The bartenders are not employed by the hotel or the convention center and the hotel/convention center assumes no liability for their actions.

Bar setup is charged by the person and is calculated on the total number of people attending the function. The time period for the bar service is up to 3 continuous hours. Shorter time periods cannot be pro-rated. A minimum bartender charge may also be applicable.

FULL BAR SETUPS: Available for a per person charge

SETUPS

- Coca-Cola Products • Club Soda • Tonic Water • Ginger Ale
- Sweet and Sour Mix • Bloody Mary Mix • Orange Juice • Grapefruit Juice
- Cranberry Juice • Pitchers of Water • Lemons (cut) • Limes (cut)
- Cherries • Olives • Kosher Salt

EQUIPMENT

- Portable or Stationary Bar • Container of Ice for Beer
- Table with cloth behind Bar • Bar Towels • Trash Can

SUPPLIES

- Clear Plastic Tumblers • Napkins, Stir Sticks • Serving Ice
- Plastic Tumblers are provided for all bar service.
If glass stemware is required, prices can be quoted.

Non-Mixer Bar Service (Self-Serve Beer and Wine Service Only)

Available for a per person charge

Includes Equipment and Supplies listed above.

Note: Hotel Reserves the right to determine the number of bars to be set up based on the number of people guaranteed.

The Hotel can arrange for Cash Bars for per item sales of Beer and Wine ONLY.
There is a minimum charge requirement. Ask for details and costs.

Effective 01/01/2012